



Choco Fever Dream

Million Dollar Baked Chicken Breast with Turkey Bacon

15 min

Prep time

4

Servings

35 min

Cook time

Medium

Difficulty

50 min

Total time

American

Cuisine

Ingredients

The Chicken

- ☐ 4 boneless, skinless chicken breasts (about 6 oz each)
- ☐ 1 tbsp olive oil
- ☐ 1 tsp salt
- ☐ 1 tsp freshly ground black pepper
- ☐ 1/2 tsp garlic powder
- ☐ 1/2 tsp smoked paprika

The Creamy Topping

- ☐ 8 oz cream cheese, softened (2 blocks)
- ☐ 1/4 cup grated Parmesan cheese
- ☐ 1/4 tsp crushed red pepper flakes
- ☐ 2 tbsp chopped fresh chives

The Finish

- ☐ 12 slices turkey bacon

Instructions

- 1 First things first, let's get the oven warming up to 375°F (190°C). I like to line my baking sheet with foil or parchment paper so cleanup is a breeze, and if you've got a wire rack, pop that on top—it just helps the heat get all around the chicken.
- 2 Now, pat those chicken breasts dry with some paper towels. Honestly, this is the secret to a good sear. Drizzle them lightly with olive oil, then rub in your salt, pepper, garlic powder, and smoked paprika until they're well coated.
- 3 Nestle the seasoned breasts on your rack or sheet and bake for 20-22 minutes. You're looking for an internal temperature of 160°F (71°C). They aren't quite finished yet, but we're leaving a little room for that lovely creaminess we're about to add.
- 4 While the oven is doing its thing, let's handle the turkey bacon. Toss it into a dry skillet over medium heat for about 4-5 minutes until it's nice and crispy. I usually move mine to a paper-towel-lined plate to keep the grease in check.
- 5 In a small bowl, stir together your softened cream cheese, grated Parmesan, red pepper flakes, and chives. Just blend it until it's smooth and creamy—it's such a comforting mixture, yeah?
- 6 Once that chicken hits 160°F, pull the sheet out. Using a spoon or the back of a butter knife, gently press a thin, even layer of that cream cheese mixture over each breast. Don't go too thick; a gentle layer is just right.

- 7 Take your crispy turkey bacon and just tear or crumble it with your fingers. Scatter those pieces evenly over the creamy layer on every single breast.
- 8 Slide the sheet back into the oven for another 5-7 minutes. We're waiting for the cheese to get all bubbly and turn a beautiful golden-brown hue.
- 9 Check the temperature one last time. It needs to be 165°F (74°C) or higher before you take them out to make sure they're perfectly cooked through.
- 10 Move the chicken to a platter and, if you're feeling fancy, drizzle a tiny bit of olive oil over the top. Serve them immediately while they're hot and luxurious.

Nutrition per serving

650 kcal

Calories

42 g

Protein

6 g

Carbs

48 g

Fat

Tips & notes

- Seasoning the chicken right before it hits the oven prevents the meat from drying out.
- Using a wire rack allows for more even airflow and better browning.
- Ensure the cream cheese is fully softened to avoid lumps in the topping.